



Containerized Kitchen ***[CK]***

Overview:

The **Containerized Kitchen (CK)** provides a flexible, rapidly deployable, resource efficient, and multi-food preparation capability for increased consolidated meal preparation to support soldiers across the operational continuum. It will be deployed at meal preparation sites, generally at battalion level, and will be capable of supporting up to 550 soldiers with three hot cook-prepared perishable, cook-prepared shelf stable or heat-and-serve ration meals per day. One CK will replace two Mobile Kitchen Trailers and provide additional food preparation capability.

Description:

The CK consists of a combination of existing military standard kitchen equipment and commercial components integrated into an expandable 8×8×20 ISO hybrid container. It will be mounted on a tactical trailer and towed by the new FMTV 5-ton cargo truck. Major features of the CK include electrical power from an on-board Tactical Quiet Generator (TQG); environmental control for heating and cooling; refrigerated storage of 60 cubic feet; capability to perform roasting, grilling, boiling, frying and baking; running water; a protected serving line; and ventilation of exhaust and by-products of food preparations. Set-up time by a trained team of five soldiers is 30 minutes.

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